

CLAIMS

We claim:

1. A method of making a light stable, kettle hop flavoring agent comprising the steps in the following order:

extracting hop solids with a polar solvent to form an extract of hop solids;

acidifying the extract;

washing the extract with a non-polar solvent capable of removing residual α -acids; and

recovering the washed extract.

2. The method of claim 1, wherein the polar solvent is hot water.

3. The method of claim 1, wherein the non-polar solvent is hexane.

4. The method of claim 1, wherein the washed extract is frozen.

5. The method of claim 1, wherein the washed extract is dried.

6. A light stable, kettle hop flavoring agent comprising a polar solvent extract of hop solids that has been washed with a non-polar solvent capable of removing residual α -acids.

7. The flavoring agent of claim 6, wherein the polar solvent is hot water.

8. The flavoring agent of claim 7, wherein the non-polar solvent is hexane.

9. The flavoring agent of claim 8, wherein the washed extract is dried.

10. A method of making a hop flavored beverage from a fermentable growth media comprising the steps of:

adding to the media, prior to bio-conversion,
the hop flavoring agent of claim 6; and

bio-converting the media to form the hop
flavored beverage.

11. The method of claim 10, wherein the polar solvent is hot water and the non-polar solvent is hexane.

12. A light stable, kettle hop flavored beverage which is prepared by the method of claim 10.

13. A light stable, kettle hop flavored beverage which is prepared by the method of claim 11.

14. A light stable, kettle hop flavored beverage prepared by adding to a fermentable growth media, prior to bio-conversion, a polar solvent extract of hop solids as the sole hopping material, wherein the extract has been washed with a non-polar solvent capable of removing residual α -acids.

15. The beverage of claim 14, wherein the polar solvent is hot water and the non-polar solvent is hexane.

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